

# CHEF 600™



**blendtec**  
COMMERCIAL



ES3 Chef 600

# CHEF 600™

## OPTIONS



### LOW AND HIGH PULSE

For greater flexibility, the Chef 600 offers two different pulse settings. The Low Pulse runs at a lower speed, making it ideal for chopping or mixing fragile ingredients, while the powerful High Pulse is ideal for blending and pureeing.

### ONE-TOUCH KITCHEN CONTROLS

The Chef 600 gives you complete control with one-touch kitchen controls specifically designed for food prep. Each setting runs at a consistent speed without varying speeds of blend cycles and can be shut off manually or automatically after 90 seconds.

### POWERFUL, ULTRA HIGH-SPEED MOTOR

The Chef 600 boasts one of the largest, most powerful motors in the industry. This commercial-grade motor is built to last and has the power needed to handle the job.

### BUILT TO SAVE TIME AND MONEY

All Blendtec blenders are built to meet the unique needs of the commercial customer. Each feature - from top to bottom - delivers simple operation and is designed to reduce overall cost.



NSF APPROVED BPA-FREE WILDSIDE+ JAR  
**4 SIDES**  
FOR A BETTER BLENDING VORTEX



BLUNT BLADE TECHNOLOGY  
**STRONGER**  
THAN TRADITIONAL BLADES



ULTRA HIGH-SPEED MOTOR  
**1560 WATTS**  
BLENDS THE TOUGHEST INGREDIENTS

<b>MOTOR</b>	1560 Watt, 120V / 240V available
<b>INTERFACE</b>	LCD display, push-button configuration
<b>PROGRAM CYCLES</b>	Low, Medium, High, Low Pulse, High Pulse
<b>USAGE</b>	Recommended daily blends: 60
<b>DIMENSIONS</b>	H: 15.0" (38.1 cm) D: 8.0" (20.3 cm) W: 7.0" (17.7 cm)
<b>WEIGHT</b>	7.3 lbs (3.3 kg)
<b>CERTIFICATIONS</b>	Conforms to applicable UL and CSA safety standards as well as NSF sanitation standards.

